

Hartenberg Cabernet Sauvignon/Shiraz 1997

Juicy, full flavoured berry richness. Shiraz character is evident, but the overall impression is one of accessible drinkability. There is a good balance between the fruit and the wood and a pleasing, lingering aftertaste.

variety : Cabernet Sauvignon |

winery : Hartenberg Estate

winemaker : Carl Schultz

wine of origin :

analysis : alc : 13.0 % vol rs : 2.0 g/l pH : 3.6 ta : 6.0 g/l

type : Red



ageing : Although very drinkable at time of release, the wine will continue to develop for up to five years from vintage.

in the cellar : A blend of 73% Cabernet Sauvignon and 27% Shiraz. The goal with the wine is to create the traditional South African blend, a wine with full flavour, good balance and immediate accessibility. The grapes were harvested from specific vineyard blocks that we identified as offering the ideal raw materials. Each cultivar was handled separately. The grapes were de-stemmed and gently crushed leaving approximately 20% whole berries. So as to enhance colour some 10% of the juice was bled off. Fermentation followed with the juice pumped over three times a day. The wine was blended after a natural malolactic and went to wood in October 1997. The wood was 2nd and 3rd fill 225 litre French Oak and the wine was in oak for 15 months. Racking took place every 4th month.

Hartenberg Estate

Stellenbosch

021 865 2541

www.hartenbergestate.com